PYRIDINIUM-BETAIN COMPOUNDS FOR USE AS TASTE MODULATORS

Abstract

Pyridinium-Betain compounds of the general formula (A):

Y
$$\frac{4}{3}$$
 $\frac{5}{2}$
 $\frac{1}{1}$
 $\frac{5}{6}$
OZ
R1 $\frac{1}{1}$
 $\frac{1}$
 $\frac{1}{1}$
 $\frac{1}{1}$
 $\frac{1}{1}$
 $\frac{1}$
 $\frac{1}{1}$
 $\frac{1}{1}$
 $\frac{$

wherein R1 is H or a primary amino acids that is attached to the structure,

X is OH or its ionised form O,

5

10

15

Y is OH, SH, or their ionised forms O and S,

Z is H, an alkyl group, or a glycosidic group, or a phosphate or ester derivative thereof, and

n is an integer of 0 to 4 to represent the chain length of the compound.

A counter-ion is associated with these compounds and is preferably an ion of sodium, potassium, ammonium, calcium, magnesium, chloride, nitrate, carbonate, sulphate, phosphate, or the like. These compounds can be used as taste modifiers in various foodstuffs.